MICROMAT 21S / 32S

Microwave Oven

Operating Instructions

AEG

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Safety instructions

Before you read on

Please read these operating instructions **thoroughly** before using the microwave oven. You will learn how to operate the oven, how to set cooking time and power and how to clean and maintain it.

Safety instructions for the user

Golden rules for trouble-free and safe working of your microwave oven

1. Switch on the microwave only when food has been placed inside the oven.
2. Always keep the microwave oven clean, especially in the vicinity of the door seals and door seal surfaces.
3. **Never damage:**
   - **the door**
   - **the door hinges**
   - **the door seals and their surfaces**
   - **the door frame**

   (e. g. never jam anything between the door and frame).
   Clean the door seals and their surfaces (also the door frame) with a mild detergent i. e. washing up liquid.
   Note:
   Should the door seals or door seal surfaces be damaged the microwave oven should not be operated until these have been repaired by the AEG Service Centre or by an AEG Service Agent.
4. **Only use suitable ovenware.**
5. When heating liquids place a teaspoon in the container to avoid delayed boiling.
   During delayed boiling, the boiling temperature is attained without typical steam bubbles rising. Even when the container is only slightly shaken, the liquid may then suddenly vigorously boil over or spurt with a risk of scalding.
6. Food with a "skin" or "peel" such as potatoes, tomatoes, sausages etc, should be pierced with a fork so that any steam present can escape and the food will not burst.
7. Make sure that a minimum temperature of 70 °C is attained for the cooking/heating of food. This will be achieved if you follow the instructions given in the cooking tables (time/power). Do not use mercury or liquid thermometers to measure the food temperature.
8. Babyfood in jars or bottles should be heated without a lid or top and well stirred or shaken after heating to ensure uniform distribution of the heat. Before giving your child the babyfood, please check the temperature.
9. Please note that when selecting a high power combined with a long time, the ovenware can heat up.
   Therefore always use protective gloves suitable for handling hot pans.

Safety instructions for the user

10. **Do not leave the appliance unattended when heating food in plastic, paper or other containers made of inflammable materials. If you notice smoke, leave the appliance door closed, switch off the appliance and disconnect from the power supply.**
11. **Never use your microwave oven:**
    - **to boil eggs in their shells, they will burst!**
    - **to heat large quantities of cooking oil (fondue, deep-frying) and drinks containing a high percentage of alcohol (there is a danger of spontaneous combustion!)**
    - **to heat unopened cans, bottles, etc.**
    - **to dry animals, textiles, and paper**
    - **without food being placed in the oven**
    - **with crockery (porcelain, ceramics, earthenware, etc.) which have voids that fill with water and which may cause vapour pressures to build up during cooking. Please follow the respective manufacturer's instructions.**
12. **Use your appliance only as instructed** and as indicated in the "Cooking tables". Never overcook your food by excessive times and power settings. Specific areas of the food will dry out and may ignite.
13. If the appliance lead is damaged it must be changed for one of the same type by an AEG Engineer or an AEG authorised service agent.
14. **Only operate your appliance when the turntable is inserted.**

AEG electrical appliances comply with all the valid safety requirements. Never use your microwave oven if it no longer operates in a trouble-free manner.
To ensure the safety of your appliance, you should have repairs, especially on live parts, carried out only by AEG Service or AEG trained Service Agents. In the event of a fault, you should contact your retailer or our service centre direct. Improper repairs may place the user at serious risk. The interior light should only be changed by an AEG Service Engineer or AEG trained Service Agent.

MCSIB640 04/93 GB

Practical hints

How to cook by time and power

To familiarise easily and quickly with the operation of the microwave oven, please use the "Cooking Tables" section.
Cooking time depends on the quantity of food. As a guide:

Double Quantity = Almost Double Time

Please refer to the Tables. Initially always select the shorter cooking time. Only when necessary extend the time as required.

General hints on cooking, heating, and defrosting

Food comes in different qualities and is prepared in different quantities, therefore the times and amounts of energy necessary for **defrosting, heating or cooking** are different.
The "cooking tables" will give you practical samples.

Standing time

The standing time referred to in the "Cooking tables" means: Allow the food to stand **without** power i. e. inside or outside the appliance, to ensure that the heat in the food is uniformly distributed.

Hints on power settings

The following list will give you recommended power settings for the different types of food.

Setting 8–9 Maximum power
- to start a cooking sequence i. e. **bring to the boil, start roasting, stewing, etc.**
- **roasting meat on a browning skillet**
- **heating ready-made meals/convenience foods**
- **defrosting and heating of frozen ready-made meals**

Setting 6–7
- **warming** delicate dishes such as mushrooms, cheese, snails, mussels, beaten eggs, kidney beans, butter, baby-food in glass jars, chocolate for coating cakes
- **starting to stew** cubed meat (goulash)
- cooking fish

Setting 3–5
- **simmering** soups, stews, casseroles, noodles (after bringing to the boil on Setting 9)

MCZL640 05/93 GB - MCAH640 06/93 GB - MCSZ600-1 05/93 GB - MCI640 06/93 GB

Setting 2–3
- **defrosting** meat, fish, fruit, bread and cakes
- **soaking** rice and making milk puddings (after bringing to the boil on Setting 9)

Setting 1–2
- **warming** cold dishes and drinks, softening butter
- **defrosting** dishes with a high fat content i. e. sausage and cheese
- proving yeast dough
- defrosting cream and butter
- defrosting cakes with cream or butter icing.

The correct ovenware

The correct ovenware

Utensil material	Microwave mode		
	Defrosting	Heating	Cooking
Glass[1]) (heat proof)	X	X	X
Ceramic	X	X	X
Porcelain[1]) (heat proof)	X	X	X
Earthenware[1])	X	X	X
Plasticware[2])	X	X	X
Paper cups	X	–	–
Paper plates	X	–	–
Grease-proof paper[5])	X	X	–
Board[5])	X	X	–
Aluminium foil[3])	X	X	X
Shallow foil containers (for convenience foods)	X	X	X
Metal objects[4])	–	–	–
Crockery with metal base	–	–	–
Clingfilm non PVC	X	–	–
Roasting bags	X	X	X

[1]) Without silver, gold, platinum or metal decor.
[2]) Please note the relevant manufacturer's instructions.
[3]) Please follow the instructions given under "Practical hints".
[4]) For exceptions, see "Golden Rules".
[5]) With prolonged heating there is a risk of fire!

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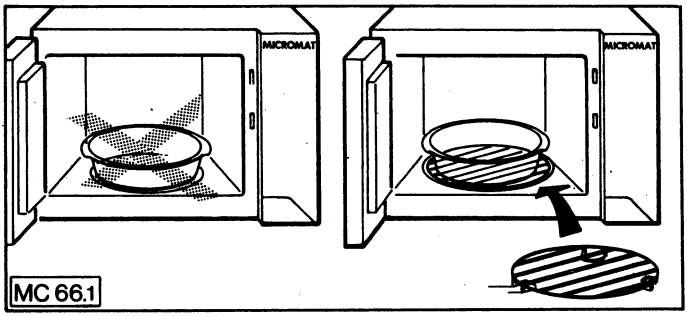
Special browning skillet

During microwave cooking roasting times are short and with very lean meat, therefore very little browning of the food takes place. Special browning skillets and grill plates are obtainable via your local microwave cookware supplier or cookshop to aid the browning of meat.
Browning skillets have a special coating on the base which becomes very hot when the skillet is preheated empty, the roast/meat is browned by this heat. The preheating time for the skillet varies depending on the type of food to be browned.
Caution: When working with a browning skillet, the grid (accessory available from the AEG Spare Parts) **must be inserted on the turntable (see illustration)!**

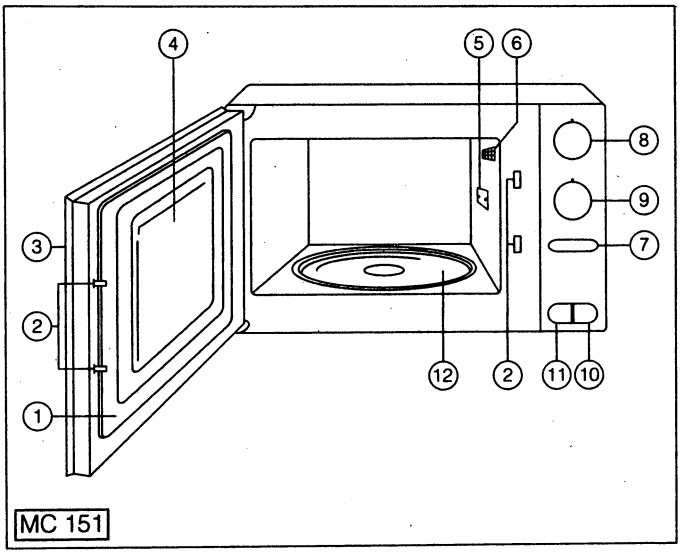
ET-no. 661 917 375 (MICROMAT 21 S)
ET-no. 661 917 400 (MICROMAT 32 S)



WRONG **RIGHT**

If this is not observed, the turntable can be damaged during operation or when the door of the appliance is opened!

Features



Features

1 Door seal

2 Door safety catch

3 Door

4 Viewing window

5 Microwave guide cover

6 Interior light

7 Turntable button (MICROMAT 21 S)
▬ Turntable on = button in
⊏ Turntable off = button out
(Only switch off the turntable when using large square dishes that are larger than the turntable)

8 Power setting

9 Timer

10 Turntable button (MICROMAT 32 S) (see feature No. 7)

11 Start button

12 Door opener

13 Turntable (rotates left or right)

MCAUS643 05/93 GB-UK

Installing the tabletop models 21 S/32 S
To ensure trouble-free ventilation, an air space of 5 cm around the appliance is necessary.
Connect to a plug socket with protective earth contact and fused with a 10 A-L automatic device or 10 A slow-blowing fuse!

First Use

First use

Push **door release** to open. Place food on turntable and close door.

Cooking time and power

Set the **power control** to the required setting (see Cooking Tables).
Set the cooking time with the **rotary control.**
For cooking times under 2 minutes, turn the timer first to 10 minutes and then turn it back to the required cooking time.

Start

Press start button
When the timer has finished an audible signal will indicate cooking end.

Interrupting the cooking process

All cooking processes can be interrupted by opening the door using the **door opener,** e. g. in order to stir the food (cooking time and power remaining unchanged).
Close the door and press the **start button** again. The cooking time automatically resumes.

Heating of refrigerated food and drinks

Type/quantity	Remarks/hints	Power	Time/ minutes
Food			
1 jar baby food (125–250 ml)	Heat jar without lid, stir after warming	5–6	1/2–2
1 convenience meal on a plate (350–400 g)	Heat in covered container. Place gravy alongside separately in cup	9	2–3
Drinks*			
200 ml milk or baby food	Stir after warming	7–8	1/2–1
1 cup coffee (130 cc)		9	1–2

* additionally place teaspoon in container

Defrosting

Type/quantity	Remarks/hints	Power	Time/ minutes	Standing time/ minutes
Meat				
Whole joint (1000 g)	Turn once. Cover fatty parts with aluminium foil after 1st half of defrosting time.	2–3	25–30	10–15
Steaks (per 200 g)	Turn once	2–3	3–4 1/2	5–10
Mince (500 g)	remove defrosted meat after 10 minutes	2	14–20	10–15
(250 g)		2	8–10	10–15
Poultry				
Chicken (around 1 kg)	Turn once. Cover legs with aluminium foil after 1st half of defrosting time.	2–3	20–25	10–20
Fish				
Whole fish (about 500 g)	Turn once. Possibliy cover fins with aluminium foil	1–2	10–12	15–20
Fruit				
Strawberries, damsons, cherries, redcurrants, apricots etc (500 g)	Allow to defrost in a covered container. During defrost time in oven stir once	1–2	8–10	10–15
Raspberries	see above	1–2	4–6	10–15

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Defrosting

Type/quantity	Remarks/hints	Power	Time/ minutes	Standing time (minutes)
Bread				
4 bread rolls (each about 50 g)		3	2	5–7
1 bread roll		3	1	3–5
Cakes				
Dry cakes, eg shortcrust pastry cakes (around 300 g)	Allow cakes to defrost uncovered on a serviette or plate	1–2	3–4	5–10
Cream and buttercream sandwich cakes (300–400 g)	Only start defrosting of cakes in the microwave	1	5–6	30–60

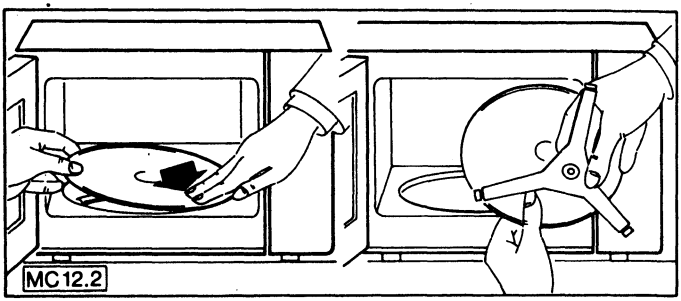
Roasting of meat, poultry and game

Type/quantity	Remarks/hints	Power	Time/ minutes
Shoulder of pork (per 750 g)	Turn after 1st setting	1. 9 2. 6–7	6–8 25–30
Cutlet	see above	1. 9 2. 6–7	5–6 12–14
Meat Loaf (with 500 g meat)	cook in uncovered container	9	15–18
Boiled chicken portions (per 1000 g)	Cook in covered container without liquid	9	10–12
Fish fillets (500 g)	Cover during cooking	9	7–9

Cooking of vegetables and potatoes

Type	Quantity	Liquid addition	Remarks/hints	Power	Time/ minutes
Frozen broccoli	300 g	1/8 l	Stalks facing outwards	9	10–12
Mushrooms	250 g	none	Cut into slices	9	4–5
Carrots	250 g	1/2 cup	Cut into cubes or slices	9	8–10
Potatoes	250 g	2–3 Tblsp		9	4–5

Cleaning the appliance



Cleaning should only be carried out when the appliance is unplugged from the mains supply.
Use only mild cleaners and hot water.
Clean your appliance inside and outside with a soft cloth. Never use abrasive scouring agents.
You can neutralize odours inside the cooking space by boiling a cup of water with a little lemon juice for a few minutes in your appliance.

If you think your microwave oven is not functioning properly

Before calling the service centre, please check whether, on the basis of the following hints, you can rectify the fault yourself.
If your microwave oven no longer works, check whether:

- your appliance is plugged into the mains supply;
- the fuses in the fixed wiring are in order;
- the door is fully closed;
- the start button is pressed.

If, after these checks, your microwave oven still does not work, please call the AEG service centre or your retailer.

If after you have made these checks the microwave oven still does not work, please telephone AEG Customer Service.

- If you decide to call the Service Centre to help with any of the above instructions or on grounds of faulty operation, the service engineer's visit cannot be made free of charge even during the guarantee period.
- Therefore please take careful note of our instructions on the operation of your microwave oven.
- AEG electrical appliances comply with all the valid safety requirements. Repairs to electrical appliances should only be performed by a trained electrician. Improper repairs may place the user at serious risk.

MCRP640 05/93 GB - WTW600 10/90 GB - MCWTW610-1 06/93 GB

Electrical connection

WARNING – THIS APPLIANCE MUST BE EARTHED

Voltage and current

Please ensure that the voltage and current indicated on the rating plate agree with the voltage of your electricity supply. 220/240 volts – (i. e. 220/240 V a. c.)

Please note! (for users in the U. K.). If your appliance has been equipped with a mains lead with a moulded-on type plug, you must comply with the following regulations:

The plug moulded on to the lead incorporates a fuse. For replacement, use a 13 amp BS1362 fuse. Only ASTA approved or certified fuses should be used. If the fuse cover/carrier is lost, a replacement cover/carrier must be obtained from an electrical goods retailer. If the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug must be cut off and destroyed for safety reasons, and an appropriate plug fitted. When fitting the plug please note the following points:

Important

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow	Earth
Blue	Neutral
Brown	Live

Some appliances have a twin core mains lead, when no earth is required.

As the colours of wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

1. The wire which is coloured green and yellow must be connected to the Earth terminal in your plug, which is marked with the letter E or by the earth symbol ⏚ or coloured green, or green and yellow.
2. The wire which is coloured brown must be connected to the Live terminal which is marked with the letter L or coloured red.
3. The wire which is coloured blue must be connected to the Neutral terminal which is marked with the letter N or coloured black.

When wiring the plug ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. This appliance meets the radio interference suppression requirements of EC Directive 82/499 EC and the standards concerning the effects of electrical appliances on power systems EN 60 555 Parts 1–3/DIN VDE 0838 Parts 1–3 June 1987.

Voltage	220/240 V AC
Fuse rating	13 amps

See rating plate for further information.

Technical data

Technical data

MICROMAT 21 S

Mains voltage:	240 V, 50 Hz
Power input:	1300 W
Output:	
– full power:	850 W (measured to DIN 44566-04/89)
– defrosting:	170 W
Adjustable from:	9 Steps (85/130/170/250/425/500/600/720/ 850 W)
Fuse:	10 amp A-L
Timer:	60 minutes

Table-top model:

Diameter (height × width × depth) in mm:	
Housing:	296 × 504 × 387
Interior:	207 × 315 × 315
Net weight:	15 kilos

MICROMAT 32 S

Mains voltage:	240 V, 50 Hz
Power input:	1350 W
Output:	
– full power:	850 W (measured to DIN 44566-04/89)
– defrosting:	170 W
Adjustable from:	9 Steps (85/130/170/250/425/500/600/720/ 850 W)
Fuse:	10 amp A-L
Timer:	60 minutes

Table-top model:

Diameter (height × width × depth) in mm:	
Housing:	348 × 555 × 432
Interior:	247 × 360 × 360
Net weight:	21 kilos

This appliance meets the requirements for radio and TV suppression of EC Directive 87/308 EC as well as standards EN 60 555 Part 1–3.

MCTD643 05/93 GB-UK

Test procedure Procedures for Test Recipes

Microwave output 850 w

DIN Nr 44 566 Part 2	Output	Time minutes	Stand time minutes	Comments Turntable in operation
Defrost Chicken	2	25–35	20	turn halfway through cooking
Defrost Minced beef	2	14–20	10	remove all defrosted meat after 10 minutes
Defrost Raspberries	2	8–12	10	cover
Defrost and reheat Goulasch	6	18–24	5	cover
Defrost spinach	6	18–24	5	cover
Defrost and cook fish fillet	9	10–12	3	cover. Halfway thorough cooking turn fillets so that inner edges face outwards
Defrost and cook Peas	6	8–12	5	cover. Stir halfway through cooking
Reheat Lentil Soup	8	10–14	5	cover. Stir halfway through heating
Cook Meatloaf	6	23–28	5	cover
Cook Chicken	6	20–30	5	turn halfway through cooking

ICE 705	Output	Time minutes	Stand time minutes	Comments Turntable in operation
Cook Fatless Sponge (Test B)	5	8–12	5	cook uncovered
Cook Meatloaf (Test C)	8	15–20	5	cover with foil. Where required remove shelf supports
Defrost Minced Beef	2	14–18	10	defrost uncovered
Reheat Lasagne 300 g (chilled food)	9	3–5		see cooking instructions on packet

WCA850 1.3 GB

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